

# Striped Cake

Desserts, B-05

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	15 oz	3 1/2 cups	1 lb 14 oz	1 qt 3 cups	<b>1.</b> In a mixing bowl, combine flour, sugar, dry milk, baking powder, and salt. Mix using the paddle attachment for 1 minute on low speed until blended.
Sugar	1 lb	2 cups	2 lb	1 qt	
Instant nonfat dry milk	2 1/2 oz	2/3 cup	5 oz	1 1/3 cups	
baking powder		2 Tbsp		1/4 cup	
Salt		3/4 tsp		1 1/2 tsp	
Frozen egg whites, thawed	7 oz	3/4 cup 2 Tbsp	14 oz	1 3/4 cups	<b>2.</b> In a separate bowl, whisk egg whites, vanilla, and water until combined.
OR		OR		OR	
Fresh large egg whites		6 each		12 each	
Vanilla		1 Tbsp		2 Tbsp	

Shortening	6 oz	1 cup	12 oz	2 cups	<p><b>3.</b> Add liquid mixture and shortening to dry ingredients. Mix for 30 seconds on low speed. Scrape down sides of bowl. Mix for 5 minutes on medium speed.</p> <p><b>4.</b> Into each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray pour 3 ¾ cups (1 lb 12 oz) of batter. For 24 servings, use 2 pans. For 48 servings, use 4 pans.</p> <p><b>5.</b> Bake until lightly browned: Conventional oven: 375° F for 15-18 minutes Convection oven: 350° F for 18-20 minutes</p> <p><b>6.</b> Set aside to cool for 15 minutes.</p>
Cherry-flavored gelatin	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup	<p><b>7.</b> Filling: In a small bowl, dissolve gelatin in boiling water. Add cold water and whisk to combine.</p>
Water, boiling		1 cup		2 cups	
Water, cold		1 cup		2 cups	<p><b>8.</b> Using a fork, make hole s in the top of the cake, ½" apart. These can be as deep as you like, even to the bottom of the cake. Pour 1 cup of gelatin evenly over the top of each cake.</p>

Whipped topping8 oz3 cups1 lb1 qt 2 cups

9. Spread 1 ½ cups (4 oz) of whipped topping evenly over the top of each cake.

10. Cut each cake 4 x 3 (12 pieces). Portion is 1 piece.

Notes

Special Tip:  
Two or more colors of gelatin can be used to provide a rainbow effect.

Serving	Yield	Volume
1 piece	24 Servings: 4 lb 14 oz	24 Servings: 1 quart 3 ½ cups (batter) 2 pans
	48 Servings: 9 lb 12 oz	48 Servings: 3 quarts 3 cups (batter) 4 pans

Nutrients Per Serving					
Calories	247	Saturated Fat	2 g	Iron	1 mg
Protein	5 g	Cholesterol	35 mg	Calcium	151 mg
Carbohydrate	40 g	Vitamin A	118 IU	Sodium	227 mg
Total Fat	8 g	Vitamin C		Dietary Fiber	1 g